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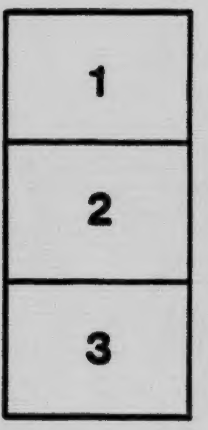

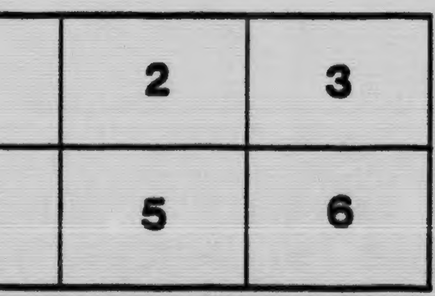

388

BULLETIN No 34

WHAT THE BACON HOG MUST BE

— BY —

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SAINTE-ANNE DE LA POCATIERE, P. Q.

TRANSLATED FROM THE FRENCH
BY
J. J. GAUTREAU, B. S. A.

Young hogs raised on the farm of the School of Agriculture at Ste-Anne.

PUBLISHED BY ORDER OF
THE HONORABLE JOSEPH-EDOUARD CARON
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1917

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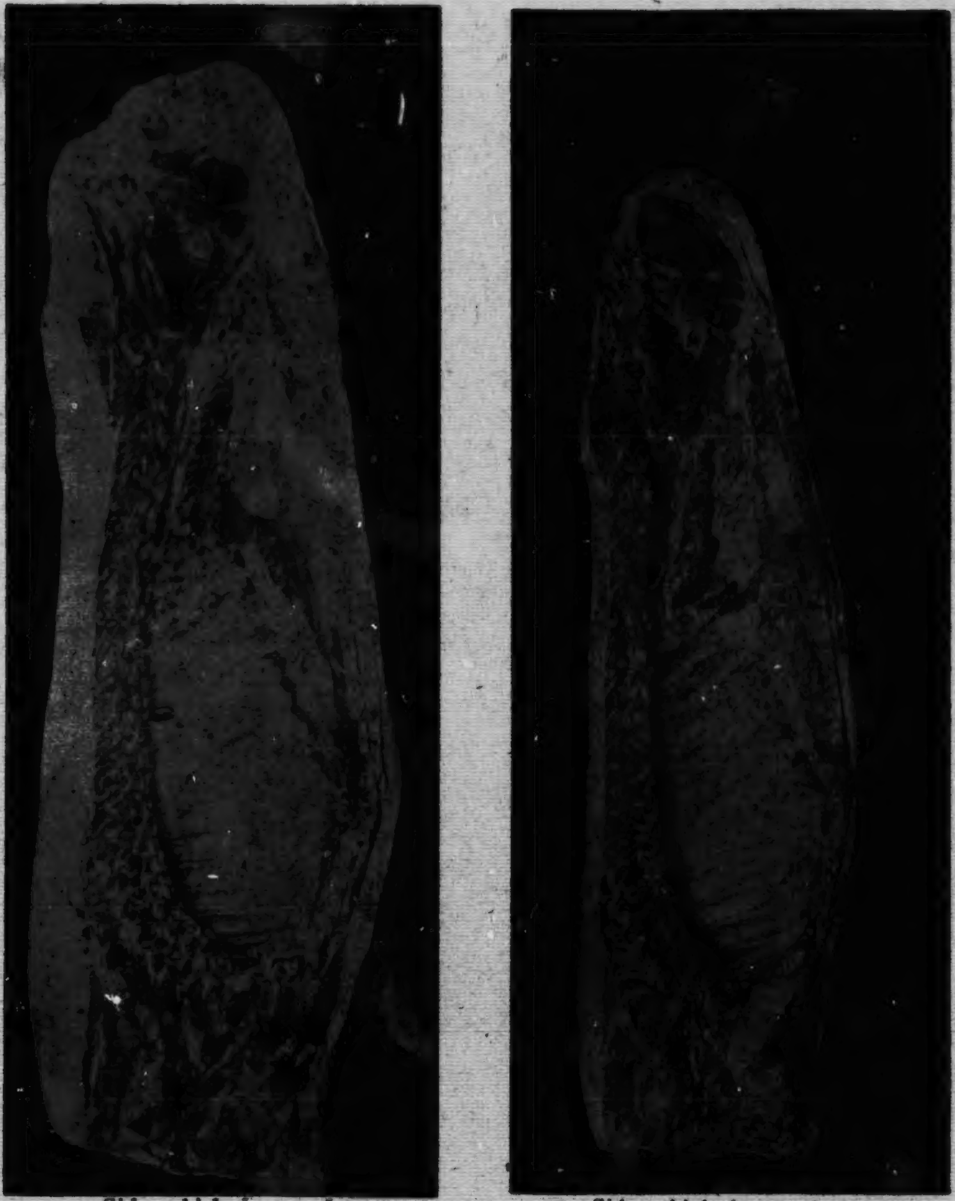


Side which is too fat

Side which is too lean

From the Dominion live-stock branch

WHAT THE BACON HOG MUST BE

Hog-raising is already prosperous in the province of Quebec, where there are almost 662,000 hogs or 397 per 1000 inhabitants. In 1901 there were only 245. The increase is therefore important. Must we conclude that progress in this line can make no further headway ? I beleive in such a country as the province of Quebec, where dairying is so well developped, leaving skim milk and whey as by-product, that the number of hogs could be doubled and perhaps tripled. I even know enthousiasts, who would like us to quadruple the hog population of this province.

We have seen, that there are over 760,000 dairy cows in the province; now, there is no doubt that the ration of 2 to 3 pigs can easily be completed by the skim milk of one cow. Therfore the hog population could easily attain 2,000,000.

Do not fear an under selling price. The British market, which is partly supplied by Canada, can easily dispose of a larger amount of bacon than is produced by our Canadian breeders. And a look over the statistics will convince us of the fact.

The British market disposes of an avarage of about 150,000 hogs weekly.

70,000	are supplied	by	United States
35,000	"	"	Denmark
30,000	"	"	Canada
10,000	"	"	Ireland
5,000	"	"	Europe.

Therefore Canada does not supply 20 p.c. of the demand. And yet, we must remember that 75 p.c. to 80 p.c. of the bacon exported comes from Ontario. Then we can conclude that the hog production can take a still larger extension.

War has temporarily modified the British market. England imports very little from Denmark who retains her food supplies for herself, or sells them to Germany at a very high price. Canada has temporarily replaced Denmark in the supply of bacon. Our bacon hog exportations have increased as follows :

1914.—23,620,821 lbs.
1915.—72,036,025 lbs.
1916.—149,150,309 lbs.

But after the war, Denmark shall again become dangerously in opposition and to retain the British market, and also to partly satisfy the local market, a well determined type of bacon hog must be produced.

It is up to us to satisfy the consumer, who manifests his taste, outlines the product he desires, and if we wish to obtain top-prices, we must live up to his exigencies.

Through the packing houses, the consumer damands little fat pork, he looks for interlarded pork; half fat, firm and of good quality. Having consulted the directors of the different packing-houses of Montreal, I am certain that satisfaction will be given by producing a hog of the following description :

Live weight 180 to 220 lbs. on an ampty stomach seems to be the ideal weight.

Aged 5 to 7 months, younger hogs often produce a soft bacon; and older ones are undesirable. In the Province of Quebec, we have often noticed that hogs still lacked weight and finish at 9 or 10 months of age. Exaggerated economy becomes very costly in this case.

MODERATELY FAT, so as to have a 1½ inch layer of fat and as uniform as possible. With a straight and well filled side; that is very straight from the thigh to the point of the shoulder.

FIRM LARD (fat), so as not to melt in summer temperature.

We shall study what there is to do so as to produce this type of hog which is in great demand, and exactly the one which is advantageous, which will give profits. Canadian, Danish and American experiments prove it.

Professor Henry cites an experiment which is very conclusif, because ih has been made in the different experiment stations of U. S. with 2,200 hogs.

The following table proves very evidently, that the younger the hog the less feed it takes for 1 lb. of gain.

Weight of hogs	Feed eaten per day	Gain per day	Feed eaten per 100 100 lbs of gain
From 15 to 50lbs	2.2	0.8	293
From 50 to 100lbs	3.4	0.8	400
From 100 to 150lbs	4.8	1.1	437
From 150 to 200lbs	5.9	1.2	482
From 200 to 250lbs	6.6	1.3	498
From 250 to 300lbs	7.4	1.5	511
From 300 to 3.50lbs	7.5	1.4	535

The Denmark experiments at Copenhogen gave similar results.

Weight of hogs	Grain per 100 lbs gain
From 35 to 75lbs	376lbs
From 115 to 155lbs	466lbs
From 155 to 195lbs	513lbs
From 195 to 235lbs	540lbs
From 235 to 275lbs	614lbs
From 275 to 315lbs	639lbs

Grisdale of the Ottawa experimental farm, obtained similar results and says: "There is economy in selling hogs when their live weight is between 180 and 200lbs". The hog which Mr. Grisdale finds economical is just the type demanded by the market.

There is no room for hesitation. The Americans who can dispose of immense corn fields will produce the lard hog and here in Quebec, we will produce the bacon hog, which sells at the top-notch price.

Now, how is this type of hog produced ?

We can produce this hog, by selecting parents having the desired conformation and giving the young hog abundant food, chosen in such a way as to produce firm fat.

The parents must be of following conformation.

Long, as long as possible.

Deep, very deep.

Moderately wide.
Rectangular rather than cylindrical.
Top-line straight or slightly convex.

Side-lines straight from the angular part of the hind leg to the shoulder. A very angular shoulder is a defect even for the male.

Under-line straight.
Extremities fine but without exaggeration, and solid.
Clean head.

Feeding as well as heredity, will act upon the preparation of the hog. Good feeding should be practised during youth, even when the young are still suckling, for it is proved that hog production is particuliarly economical at this period of age.

One could scarcely feed the nursing sow too well. Very often the dam grows thin and the young thrive very little; because the dam's ration is not sufficient. The dam should be always furnished green forage or roots, and a liberal supply of concentrates.

Weaning can take place when the young are 4 weeks old, though it would be preferable to wait until they are 2 monts of age, and teaching them to eat from the trough as soon as possible.

After weaning and until the hogs weigh from 120 to 130 lbs (5 to 6 month) the most advantageous feeds are pasture, soiling crops or roots with a supplement of grain.

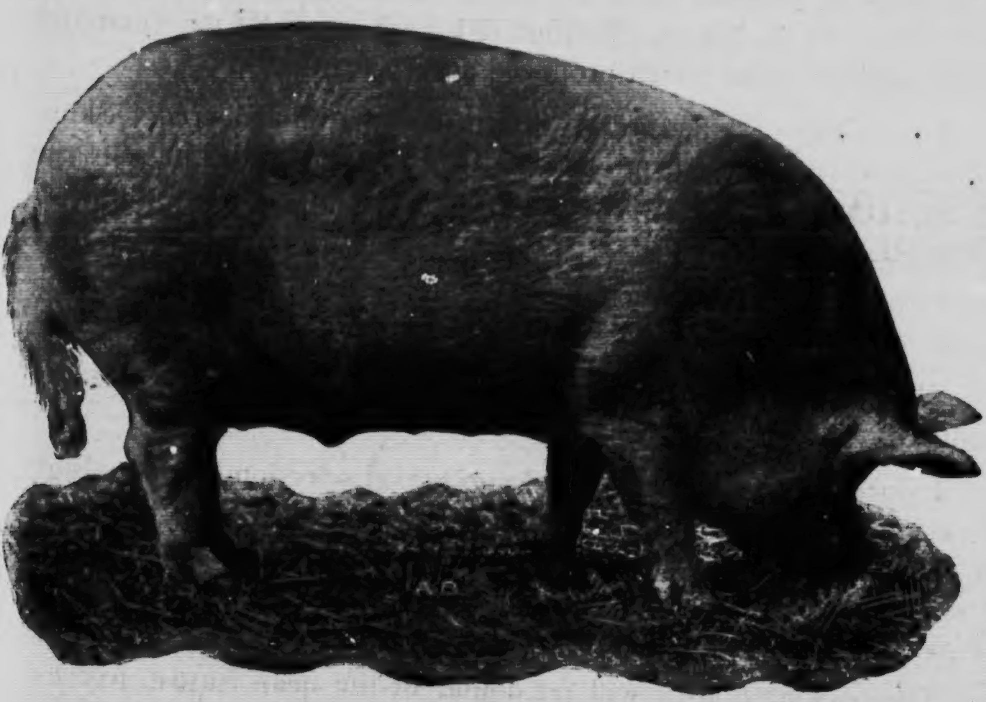
Danish experiments permit us to estimate that 600 lbs of skim-milk or 800lbs of roots are equal to 100 lbs of grain.

Skim-milk has its greatest value when only 3lbs to 1 of meal are given; 327lbs of skim-milk being equal to 100lbs of grain. Roots (turnips, beets) are worth ¼ the value of grain, when fed in equal weight, that is 400lbs of roots costing $0.40, can replace 100lbs of grain worth $2.00, 4½ lbs of green clover were worth 1lb of grain in certain esperiments.

One can easily see the advantage of skim-milk, roots and soiling crops in the ration of hogs.

No doubt the hog will not be as fat, but will have a better framework than if fed on grain alone He will have a more solid flesh, will be more vigourous and be better prepared for the final fattening period.

Mr. Grisdale's experiment on this point is very interesting, proving that a good sufficient but limited ration, gave more vigourous hogs and producing the gain on a cheaper basis than the unlimited one.



Yorkshire Boar
The best breed for bacon

From the Dominion live-stock branch

Hogs thus prepared, are easily finished by the use of a more conentrated ration during the last period of fattening.

A certain quantity of bacon produced is soft and is a 2nd class roduct commanding a lower price. What are the causes of this ftness ?

They aro no doubt numerous. Following are the principle ones:

1.—Hog being too young.
2.—Irregular-thriving and ill-health.
3.—Lack of exercice.

4.—Cold temperature, Kellner in Germany and Trips in Denmark, have remarked that hogs fattened in cold quarters gave a softer pork than those fattened in warmer quarters.

5.—Certain foods. The numerous experiments made by Mr. Shutt of Ottawa and professor Day of the Ont. Agricultural College, have given evidence upon the bad effect of corn and beans in the production of firm bacon. Kellner fed a ration of 80 p.c. corn and 20 p.c. palmetto-cake which produced a very firm pork.

The results obtained by M. Shutt, must be remembered. Skim-milk with corn gave a firm bacon. This is very interesting for the Quebec farmer who can dispose of an immense quantity of skim-milk.

Turnips, mangels, and especially sugar-beets fed in a ration of half corn, half mixed grains and skim milk gave a remarquably firm bacon.

This is very interesting because these are economical feeds easily produced.

I sincerely beleive that in making a good selection of the parents (especially the sire) and practising an intelligent breeding, by giving an abundant, economical ration (without exaggeration), by the use of skim-milk, you can easily produce the type of hog demanded by the packing-houses.

The packing-houses will no doubt, in the near future, pay extraordinary high prices. You certainly would be at fault, did you not take the advantages offered by the present market.

Breed a large quantity of bacon hogs.